



DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	ANIMATOR'S DISHWASH/GLASSWASH	28	0	No	A RACK WAS STORED LESS THAN 2 INCHES FROM THE DECK AT THE SOILED END OF THE DISHWASH UNIT. Rack was removed immediately and crew was coached on USPH Guidelines
2	ANIMATOR'S DISHWASH/GLASSWASH	22	0	No	A SHORT CURTAIN WAS NOTED BETWEEN THE WASH AND RINSE COMPARTMENTS OF THE GLASSWASH UNIT. All curtains have been replaced as per machine requirements, crew has been re-instructed as to the proper placement.
3	ANIMATOR'S GALLEY	16	0	Yes	PLATED HERB SOUR CREAM WAS TESTED BETWEEN 44-48°F IN THE UNDERCOUNTER REFRIGERATION UNIT. Crew has been coached on proper temperature handling and testing
 Animators Time Control.xls					
4	ANIMATOR'S COLD GALLEY	27	0	No	MOLD STAIN WAS NOTED ON THE REFRIGERATION UNIT GASKETS. New gasket has been installed
5	ANIMATOR'S COLD GALLEY	28	0	No	THE PLUG FOR THE CLEANED SLICER WAS PLACED ON THE FOOD CONTACT SURFACE OF THE SLICER. Crew has been instructed to have plug connected to power outlet in order to avoid any contact with Food Surface Area
6	ANIMATOR'S COLD GALLY	26	0	Yes	A SOILED VEGETABLE PEELER WAS STORED IN THE KNIFE LOCKER. Peeler was removed instantly cleaned and sanitized. Crew coached on proper procedures
 Checklists.xls					
7	ANIMATOR'S COLD GALLEY	20	0	No	THE GLASS WAS BROKEN ON THE RIGHT DOOR OR THE PASS THROUGH REFRIGERATION UNIT. New glass was installed
8	ANIMATOR'S PASTRY	33	1	No	SOFT SEALANT WAS NOTED AROUND THE DECK DRAIN UNDER THE PREPARATION SINK. THE SEALANT WAS EXCESSIVE Soft sealant has been removed and new applied
9	ANIMATOR'S PASTRY	20	0	No	CORROSION WAS NOTED IN THE STACK OVENS. Stacks have been cleaned and treated accordingly -
10	ANIMATOR'S PASTRY	21	1	No	THE FINISH WAS PEELING AND WORN ON THE OVEN HANDLES. THE METAL SURFACES WERE CORRODED WHERE THE FINISH WAS MISSING. New handles have been ordered
11	ANIMATOR'S PASTRY	33	1	No	ROUGH SURFACES WERE NOTED AROUND THE DECK DRAIN UNDER THE DIPPER WELL. Deck surfaces have been smoothed and cleaned as needed. Crew has been coached on reporting.

12	ANIMATOR'S HOT GALLEY	21	1	No
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THE GASKETS WERE IN DISREPAIR IN ESPRESSO OVENS 504 AND 505.

New oven gaskets have been installed

13	ANIMATOR'S HOT GALLEY	27	0	No
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THE AREA BETWEEN THE GLASS PANELS ON THE OVEN DOORS WAS SOILED/STAINED.

Glass was removed and cleaned

14	ELEVATORS	33	1	No
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THE ELEVATOR DOOR TRACKS WERE SOILED. THIS WAS NOTED AT BOTH THE FOOD AND GARBAGE ELEVATORS.

Door tracks were cleaned and crew has been instructed on proper procedures.

15	PARROT CAY GALLEY	21	1	No
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A THERMOMETER WAS NOT PROVIDED AT THE BOTTOM COMPARTMENT OF HOT HOLD CABINET ESPRESSO 198.

Thermometer is now in place

16	PARROT CAY GALLEY	26	0	Yes
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A BRASS FITTING FOR THE WATER PUMP WAS NOTED BETWEEN THE VENTED BACKFLOW PREVENTION DEVICE AND THE CARBONATOR.

Back flow preventor was installed between the brass carbonator pump and carbonator tank as per recommendation. Back flow preventer added to ships back flow preventer log.

17	PARROT CAY GALLEY	20	0	No
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THE THERMOMETER IN REFRIGERATION UNIT 2B NOTED 50°F. THERE WAS NO FOOD IN THE REFRIGERATION UNIT. LASAGNA IN THIS UNIT HAD BEEN TESTED EARLIER, BY THE STAFF, AT 45°F. THE REFRIGERATION ENGINEER HAD ADJUSTED THE UNIT BUT IT WAS NOT PLACED OUT OF ORDER

Unit has been repaired to proper operating temperatures and crew has been coached on proper procedures.

18	PARROT CAY DISHWASH/GLASSWASH	22	0	No
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A SHORT CURTAIN WAS NOTED BETWEEN THE WASH AND RINSE COMARTMENTS OF THE GLASSWASH UNIT.

All curtains have been replaced as per machine requirements, crew has been re-instructed as to the proper placement

19	PARROTT CAY DINING ROOM	33	1	No
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THE DRAIN AREA WAS SOILED UNDER THE COLD TABLE.

Drain was cleaned and crew has been coached on proper cleaning procedures

SOFT SEALANT WAS NOTED AT THE WAIT STATION-DECK JUNCTURES.

Soft sealant has been removed.

20	PASTRY	34	0	No
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THE DIPPER WELL DRAIN WAS BLOCKED.

Drain was unclogged and crew was coached on proper reporting procedures.

21	TRITONS DRY STORES LOCKER	28	0	No
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PANS WERE STORED ON THE DECK TO THE LEFT OF THE SHELVING UNIT.

Pans were removed and cleaned, crew has been coached on proper storage procdures.

22	CREW MESS SERVICE LINE 1	34	0	No
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THE OVERFLOW OF THE HOT LINE WAS NOT DIRECTED TO THE DECK DRAIN. EXCESS WATER WAS NOTED IN THE TECHNICAL COMPARTMENT OF THE HOT LINE.

Over flow pipe has been extended and directed near the scupper.

23	CREW GALLEY	20	0	No
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SOFT SEALANT WAS NOTED ON THE BACKPLATE OF THE SLICER.

Soft sealant was removed from back plate of slicer -

24	PROVISIONS BUFFET PREPARATION	20	0	No
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SOFT SEALANT WAS NOTED ON THE BACKPLATE OF THE SLICER.

Soft sealant was removed from back plate of slicer

25	PROMENADE BAR	30	0	No
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A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK.

Hand wash sign has been replaced -

26	PROMENADE BAR PANTRY	21	1	No
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THE DRAIN VALVE WAS NOT WORKING ON THE PORTABLE ICE BIN MAKING THIS UNIT DIFFICULT TO CLEAN. THE ICE IN THIS UNIT IS USED TO COOL CAN AND BOTTLES AND NOT USED FOR DRINKS.

New drain valve installed on the portable ice bin

27	FOOD SERVICE GENERAL	33	1	No
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THE DECK DRAINS IN THE TECHNICAL COMPARTMENTS WERE NOTED TO BE CORRODED, IN DISREPAIR, ROUGH, AND OTHERWISE DIFFICULT TO CLEAN. THE DRAINS IN A NUMBER OF AREAS WERE SOILED.

Work is in progress to complete as per recommendations, crew has/will be coached on proper cleaning and reporting procedures.

THE POURED DECK FINISH WAS DAMAGED AND WORN IN MANY AREAS MAKING CLEANING DIFFICULT.

Continuous repairs are made to keep the deck surface in properw condition. This is an ongoing procedure.

28	FOOD SERVICE GENERAL	20	0	No
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PHILIPS HEAD SCREW WERE NOTED BETWEEN THE UPPER COMPARTMENT AND ICE BIN AT THE ICE MACHINES.

Recommended screws have been ordered and Philips head screws will be replaced upon arrival.

29 A SEAM WAS NOTED BETWEEN THE UPPER COMPARTMENT AND THE ICE BIN IN THE ANIMATOR'

Approved sealant has been applied on seam -

30	FOOD SERVICE BIN	28	0	No
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THE CONTAINER USED TO STORE THE TASTING SPOONS WAS ALSO USED TO DISPENSE THE SPOONS. THE HANDLES WERE NOT ALL FACING ONE WAY.

Tasting Spoons have been stored as per USPH recommendations and crew has been coached in proper storing procedures.

31	BEACH BLANKET GALLEY	22	0	No
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THE IN-USE CONVEYOR DISHWASH MACHINE WAS PRODUCING A SIGNIFICANT AMOUNT OF STEAM IN THE FINAL RINSE. THE MOUNTED FINAL RINSE GAUGE REGISTERED 212 DEGREES F. THE MEASURED TEMPERATURE REGISTERED 160 DEGREES F.

This item was corrected during the inspection.

32	PALO ITALIAN RESTAURANT	33	1	No
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A SMALL WATER LEAK WAS NOTED AT THE FAUCET OF THE PREP SINK.

This item was corrected during the inspection. -

33	PALO ITALIAN RESTAURANT	33	1	No
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A SMALL WATER LEAK WAS NOTED IN THE TECHNICAL SPACE BELOW THE PASS LINE.

This item was corrected during the inspection. -

34	PALO PANTRY	26	0	Yes
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A SMALL AMOUNT OF FOOD PARTICLES WAS FOUND ON THE CUTTING BLADE OF THE MEAT SLICER. THE MEAT SLICER WAS NOT IN USE AT THE TIME OF THE INSPECTION, BUT WAS STORED AS CLEAN

Machine cleaned and checked before going back into service, crew has been coached on proper cleaning procedures.



Checklists.xls

35 **PALO PANTRY**

26

0

Yes

TWO (2) PREVIOUSLY CLEANED PLATES STORED WITH A SMALL AMOUNT OF FOOD DEBRIS.

The plates were cleaned and checked before going back into service, crew has been coached on procedures



Checklists.xls

36 **PALO PIZZA (PORT)**

36

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No

TWO (2) DECKHEAD LIGHTS WERE FOUND UNSHIELDED. ALL OTHER LIGHT IN THIS AREA WERE SHIELDED.

The light shields were installed during the inspection.

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No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .